

BRUNCH ENTRÉES

- ◆ **ASPARAGUS OMELET** 13
Prima Donna, crispy Prosciutto, bistro potatoes
- FRENCH TOAST** 11
vanilla custard challah, warm syrup, all-natural bacon
- ◆ **SAUSAGE HASH*** 15
poached eggs, roasted red peppers, caramelized onion, bistro potatoes, hollandaise
- SMOKED SALMON BENEDICT*** 13
toasted English muffin, cold smoked salmon, poached eggs, hollandaise, sautéed spinach
- PWB SHRIMP & GRITS** 13
grilled shrimp, three-cheese grits, caramelized onions, crème fraîche, chives
- AVOCADO TOAST*** 14
challah, avocado relish, bacon, poached eggs, honey yogurt & berries
- BISTRO BREAKFAST** 11
scrambled eggs, all-natural bacon, bistro potatoes, wheat toast
- EGGS BENEDICT*** 12
toasted English muffin, ham, poached eggs, hollandaise, bistro potatoes

APPETIZERS & STARTERS

- ◆ **MANGO & BACON FLATBREAD** 11
herbed goat cheese, watercress pesto
- ◆ **ASPARAGUS FLATBREAD** 11
Mascarpone, tickler, roasted tomato pistou
- ◆ **TUNA TARTARE***
avocado mousse, mango relish, toasted sesame seeds, chili glaze, rice crackers
15
- GOUGÈRES** 9
cheese puffs
- CRÈME FILLED WARM "BEIGNETS"** 8
powdered sugar, hot chocolate sauce
- ◆ **CRAB FONDUE** 14
Tickler, Emmentaler, shallot, apple, zucchini chips, rice crackers
- CRISPY CALAMARI** 11
lemon rouille, cocktail sauce
- TRUFFLE FRIES** 8
herbs de Provence, saffron rouille
- CRISPY BRUSSELS SPROUTS** 11
preserved lemon vinaigrette, fried leeks, bacon, honey-chili aioli
- HOUSEMADE CINNAMON BUNS** 8
warm caramel sauce
- FRENCH ONION SOUP** 7
melted Emmentaler
- SOUP OF THE DAY** Mkt
(Please ask your server)

LUNCH PLATES & ENTRÉES

- ◆ **GRILLED SALMON QUINOA SALAD*** 17
arugula, zucchini chips, Prima Donna, honey-tarragon vinaigrette
- ◆ **GRILLED CHICKEN SALAD** 14
Bibb, strawberries, Goat cheese, candied walnuts, watercress, mint vinaigrette
- ◆ **SASHIMI TUNA SALAD*** 15
mixed greens, apple, cucumber, house pickled mango, preserved lemon vinaigrette
- ◆ **QUICHE** 12
house-made butter crust, roasted tomato, asparagus, Prima Donna, mixed greens, house vinaigrette
- ◆ **CONFIT WILD MUSHROOMS** 14
Jasmine rice blend, asparagus, roasted tomato pistou, arugula-quinoa salad
- CHEESEBURGER*** 13
lettuce, red onion, mayonnaise, hand-cut fries; cheddar, Roquefort, Emmentaler
- ◆ **GRILLED SALMON*** 17
dill mustard, crème fraîche mashed potatoes, French green beans
- BACON WRAPPED BISTRO MEATLOAF** 14
Diane sauce, caramelized onions, Spring peas, cheddar, bacon & chive potato cake
- ◆ **GARLIC SHRIMP RISOTTO** 14
wild mushrooms, Spring peas, watercress, Prima Donna, crispy prosciutto
- ◆ **SHRIMP SALAD CROISSANT** 13
garlic mayo, leaf lettuce, hand-cut fries

A LA CARTE

- Two Eggs*** any style..... 3
- Fresh Fruit**..... 4
- Selection of Cereal & Milk** 4
- Greek Yogurt & Honey** 6
- Steel-Cut Oats,**
fresh berries, honey 7
- All-Natural Bacon** 4
- Breakfast Sausage**..... 4
- Bistro Potatoes** 4
- Bagel & Cream Cheese**..... 3
- Toasted English Muffin**
butter, preserves 3
- Toast, whole wheat, white, rye,**
gluten free, butter & preserves..... 3

◆ Chef's features

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

*Items are cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions